

CHICKEN MUSHROOM RAMEN

CHICKEN MUSHROOM CHOWDER & RAMEN NOODLES & COCONUT MILK
IT JUST GOT INTERESTING

*NO, IT REALLY HAS!
HOW, WHERE, DID THESE 2 DISHES COLLIDE?*

STEPS

HERE'S HOW TO ROCK THIS SHAKE-UP.

🔪 **IN A 3-QUART SAUCEPAN**, add the following to 2 C. of your warming Chowder

🔪 Curry powder – about 2 Tbsp. for 4 – 6 servings

If you are making a smaller portion, use 1 Tbsp. – you can always add.

🔪 2 Tbsp. tomato paste

🔪 1 tablespoon of both grated ginger and grated or minced garlic.

🔪 Canned coconut milk.

1 **Give or take (again, depending the portions you're making), 7 oz. is usually a safe amount. Start on the lighter side. After tasting, add more if you enjoy a creamier/sweeter Curry.**

🔪 On the reverse, if you, your family & friends enjoy spice, let's talk Harissa:

Harissa is a Tunisian hot chili pepper garlic paste. You can find it in the international aisle of your store, or of course online.

🔪 I really enjoy spicy food, so I put in **2 Tbsp.**, but if you prefer just a little heat, only add **1 Tbsp** – or don't use it at all. The curry powder has some spice to it.

Personally, I like the addition of Harissa. It balances the sweetness of the coconut milk.

🔪 All this amazing Shake-Up needs to tie the dish together, is Ramen noodles.

2 🔪 **DO NOT & I MEAN DO NOT**, cook the noodles in water prior to adding them to the pot of warmed Chowder.

🔪 Natural Ramen comes packaged in proportionate servings.

🔪 When I say Natural, I mean there is, nor ever will be, MSG in any of my recipes.

3 🔪 Once your Chowder has reduced, turn the heat off. Add in 4 – 6 portions of Ramen (They will soak up all the tasty flavor from the Chowder & and all will become one.) **That's all she wrote!**

Grab a fork & or Chopsticks for the noodles & a big spoon for the Curry!

If it's been a rough day, this heartwarming dish will do just that, warm your heart!

SILKY CURRY RAMEN BOWL THE BOLD FLAVORS WILL IMPRESS!

